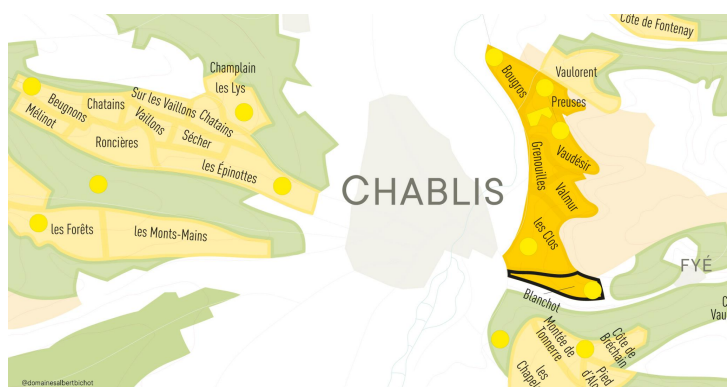


CHABLIS GRAND CRU "LES BLANCHOTS"

DOMAINE LONG-DEPAQUIT



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Rather shallow limestone-based soil containing bluish clay that overlies Kimmeridgian limestone subsoil.

Surface area of the vineyard : 4,07 ha

Age of vines : 45 years old



PRESENTATION

Located at the eastern edge of the Grand Crus hill, "Les Blanchots" derives its name from the stony soil that is composed of whitish limestone and light-coloured calcareous clay subsoil.

Our plot lies on a very steep slope in the coolest part of this Climat, which lends the wine its vivacity and finesse. The soil, which features scattered areas of bluish clay, and the primarily morning sunshine lend this Grand Cru its very unique typicity, which is expressed by predominant floral aromas and remarkable finesse.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees: 70% in stainless steel vats and 30% in 3 to 5-year-old oak barrels for 10 months.

Finished aging in stainless steel vats for 6 months.

TASTING

Exquisite scents of white flowers (lily, rose) dominate on the nose. The palate is full-bodied and generous, featuring remarkable harmony and a pronounced mineral finish that is complemented by a hint of iodine and smoke (flint, graphite).

SERVING

Serve between 12 and 14°C (53-57°F).

To taste when young or to keep 5 to 10 years and more.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans (lobster, rock lobster ...)

Roasted or stewed poultry and white meats

Recipe suggestion: sea bass with citrus fruits

QUOTES

Tim Atkin: 94/100 (2023)

Allen Meadows: 91-94/100 (2022)

Jasper Morris: 90-93/100 (2021)

